hermitage rd.
BAR AND RESTAURANT

Christmas Day Menu

£130 per person

Available to any tables wishing to join us on Christmas Day.
All tables must be pre-ordered. £80 for children.

On Arrival

Nyetimber Classic Cuvée

Amuse-Bouche

Winter Truffle & Old Winchester Sablé

Starters

Staithe Smokehouse Salmon Terrine, Beetroot, Fried Capers & Croutons

Herefordshire Beef Carpaccio, Bone Marrow Mayonnaise, Candied Walnuts, Port Jelly

Wild Mushroom Parfait, Sweet Onion Relish & Brioche Toast

Mains

Roast Norfolk Bronze Turkey
Pig in Blanket, Roasted Sprouts, Hot Honey Carrot & Parsnip, Roast Potatoes, Cranberry Sausage Stuffing, Gravy

Roast Golden Beetroot & Goat's Cheese Filo Tart
Tarragon Butter Sauce, Whipped Parsley Potatoes

24-Day Aged Herefordshire Fillet Steak
Gratin potatoes, Wilted Spinach, Bordelaise Sauce & Butter Poached Mushrooms

King Prawn & Staithe Smokehouse Salmon Haddock 'Pot Pie'
Brown Shrimp Butter, Petit Pois, Cavolo Nero Crisp

Desserts

Mulled Fruit & Champagne Pavlova

Classic Christmas Pudding
Winter Berry Compote, Brandy Sauce

Dark Chocolate & Brown Butter Choux Bun
Gingerbread Cream

To Finish

Petit Fours

Please let us know if you have any allergies or intolerances. A full allergen menu is available on request.
All dishes are freshly prepared in-house, we cannot guarantee the absence of all allergens.

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BAR AND RESTAURANT

Festive Party Menu

£60 per person

Monday 23rd November – Thursday 24th December
Available for pre-order to any tables wishing to have the Christmas experience. All tables of 8 and above during this period must be pre-ordered on this menu only

Starters

Roscoff Onion & Cider Soup
Toasted focaccia, smoked chilli oil

Herefordshire Beef Carpaccio
Tarragon mayonnaise, roasted grapes

Gin & Beetroot Staithe Smokehouse Salmon
Cucumber, dill, crème fraîche, rye

Warm Golden Cross Goat's Cheese
Fig & onion tart

Mains

Maple Baked Celeriac
Whipped wholegrain potatoes, mulled wine sauce

Seared Seabream Fillet
White bean & Jerusalem artichoke stew, red wine sauce

Roast Norfolk Bronze Turkey OR Prime-Aged Roast Beef
Pig in blanket, roasted sprouts, hot honey carrot & parsnip, roast potatoes, cranberry sausage stuffing, gravy

Desserts

Christmas Pudding
Winter berry compote, brandy sauce

West Cornish Brie
Mincemeat, sourdough crisps

Mulled Fruit Pavlova
Gingerbread cream, oat crumb

Dark Chocolate Irish Coffee Mousse

To Finish

Mini Mince Pies & Coffee

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BAR AND RESTAURANT

Festive Lunch Menu

Two course 40 | Three course 60

Monday 23rd November – Thursday 17th December
12pm - 2.30pm
Available for pre-order to any tables wishing to have the Christmas experience.
All tables of 8 and above during this period must be pre-ordered on this menu only.
Not available Friday - Sunday

Starters

Roscoff Onion & Cider Soup
Toasted focaccia, smoked chilli oil

Herefordshire Beef Carpaccio
Tarragon mayonnaise, roasted grapes

Gin & Beetroot Staithe Smokehouse Salmon
Cucumber, dill, crème fraîche, rye

Warm Golden Cross Goat's Cheese
Fig & onion tart

Mains

Maple Baked Celeriac
Whipped wholegrain potatoes, mulled wine sauce

Seared Seabream Fillet
White bean & Jerusalem artichoke stew, red wine sauce

Roast Norfolk Bronze Turkey OR Prime-Aged Roast Beef
Pig in blanket, roasted sprouts, hot honey carrot & parsnip, roast potatoes,
cranberry sausage stuffing, gravy

Desserts

Christmas Pudding
Winter berry compote, brandy sauce

West Cornish Brie
Mincemeat, sourdough crisps

Mulled Fruit Pavlova
Gingerbread cream, oat crumb

Dark Chocolate Irish Coffee Mousse

To Finish

3 course only

Mini Mince Pies & Coffee

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